

CLAIMS LISTING

1. (Currently Amended) A food-coating composition comprising an aqueous copolymer poly(vinyl ester) dispersion ~~which comprises~~ consisting essentially of:
 - A) 100 parts by weight of a copolymer of from 40 to 95% by weight of vinyl esters of aliphatic saturated carboxylic acids, from 5 to 60% by weight of maleic esters and/or fumaric esters of monohydric aliphatic alcohols having a chain length of C₁-C₁₈ and optionally other comonomers[],]; and
 - B) ~~from 0.1 to 1.0 parts by weight of an emulsifier, a stabilizer system consisting of:~~
 - C) ~~from 0 to 0.45 parts by weight of a cellulose ether, and~~
 - D) ~~an additional stabilizer consisting of 1 to 10% by weight of at least one polyvinyl alcohol having a degree of hydrolysis in the range from 85 to 90 mol % and a viscosity of from 2 to 70 mPa·s for the 4% by weight aqueous solution at 20 °C~~
 - 1) from 0.1 to 1.0 parts by weight of an emulsifier;
 - 2) from 0 to 0.45 parts by weight of a cellulose ether; and
 - 3) from 1 to 10 % by weight of at least one polyvinyl alcohol having a degree of hydrolysis in the range from 85 to 90 mol % and a viscosity of from 2 to 70 mPa·s for the 4% by weight aqueous solution at 20 °C.
2. (Currently Amended) The food-coating composition as claimed in claim 1, wherein the dispersion ~~comprises~~ consists essentially of, as vinyl ester of aliphatic saturated carboxylic acids a vinyl ester of aliphatic saturated carboxylic acid with chain length C₂-C₁₈.
3. (Currently Amended) The food-coating composition as claimed in claim 1, wherein the dispersion ~~comprises~~ consists essentially of the vinyl esters of aliphatic saturated carboxylic acids in an amount of at least 50% by weight.
4. (Currently Amended) The food-coating composition as claimed in claim 1, wherein the dispersion ~~comprises~~ consists essentially of, as maleic and fumaric esters of monohydric aliphatic alcohols of chain length C₁-C₁₈, esters of saturated alcohols of chain length

C₁-C₁₈, or esters of monohydric aliphatic unsaturated alcohols of chain length C₃-C₁₈.

5. (Currently Amended) The food-coating composition as claimed in claim 1, wherein the dispersion ~~comprises~~ consists essentially of the monomer group of maleic and fumaric esters, optionally in combination with other comonomers, in an amount of from 20 to 50% by weight based on the weight of the copolymer.
6. (Currently Amended) The food-coating composition as claimed in claim 1, ~~wherein the dispersion comprises, as emulsifiers, component B)~~, wherein said emulsifier consists essentially of sodium salts, potassium salts and ammonium salts of unbranched aliphatic carboxylic acids of chain length C₁₂-C₂₀, sodium hydroxyoctadecanesulfonate, sodium salts, potassium salts and ammonium salts of hydroxyl fatty acids of chain length C₁₂-C₂₀ and their sulfonation or acetylation products, alkyl sulfates, triethanolamine salts, alkyl(C₁₀-C₂₀)sulfonates, alkyl(C₁₀-C₂₀)-arylsulfonates, dimethyldialkyl(C₈-C₁₈)ammonium chloride, acyl-, alkyl-, oleyl- and alkylarylethoxylates and their sulfonation products, alkali metal salts of sulfosuccinic esters with aliphatic saturated monohydric alcohols of chain length C₄-C₁₆, sulfosuccinic 4-esters with polyethylene glycol ethers of monohydric aliphatic alcohols of chain length C₁₀-C₁₂(disodium salt), sulfosuccinic 4-esters with polyethylene glycol nonylphenyl ethers (disodium salt), sulfosuccinic biscyclohexyl esters (sodium salt), lignosulfonic acid and also its calcium, magnesium, sodium and ammonium salts, polyoxyethylene sorbitan monooleate containing 20 ethylene oxide groups, resin acids, hydrogenated and dehydrogenated resin acids and their alkali metal salts, dodecylated diphenyl ether disulfonic acid sodium or copolymers of ethylene oxide and propylene oxide having a minimum content of 10% by weight of ethylene oxide.
7. (Currently Amended) The food-coating composition as claimed in claim 1, wherein the dispersion ~~comprises~~ consists essentially of the emulsifiers in an amount in the range of from 0.2 to 0.85 parts by weight.
8. (Currently Amended) The food-coating composition as claimed in claim 1, wherein ~~the~~

~~dispersion, as component C), comprises~~ component 2) consists essentially of cellulose ethers.

9. (Currently Amended) The food-coating composition as claimed in claim 1, wherein the ~~dispersion comprises~~ consists essentially of the cellulose ethers in an amount in the range from 0 to 0.4 parts by weight.
10. (Cancelled)
11. (Cancelled)
12. (Cancelled)
13. (Currently Amended) The food-coating composition as claimed in claim 1, wherein it ~~comprises an aqueous copolymer poly(vinyl ester) dispersion which comprises~~
A) ~~100 parts by weight of a copolymer of from 40 to 95% by weight of vinyl acetate and from 5 to 60% by weight of dibutyl maleate and/or fumarate, and optionally other comonomers,~~
B) ~~from 0.25 to 0.5 parts by weight of an ethoxylated oleyl alcohol,~~
C) ~~from 0 to 0.3 parts by weight of a hydroxyethyl cellulose~~
and
D) ~~from 3 to 8 parts by weight of polyvinyl alcohol~~ said vinyl esters of aliphatic saturated carboxylic acids are vinyl acetate; said maleic esters and/or fumaric esters of monohydric aliphatic alcohols having a chain length of C₁-C₁₈ are dibutyl maleate and/or fumarate; 1) is an ethoxylated oleyl alcohol present in an amount of from 0.25 to 0.5 parts by weight; 2) is a hydroxyethyl cellulose present in an amount of from 0 to 0.3 parts by weight; 3) is present in an amount of from 3 to 8 parts by weight; and
wherein the solids content of the dispersion is in the range from 20 to 65% by weight.
14. (Withdrawn) A process for preparing an aqueous copolymer poly(vinyl ester) dispersion as a constituent in a food-coating composition as claimed in claim 1 by free-radical emulsion polymerization, in which the monomers are added in the batch process, in the

feed-stream process, or in the combined batch/feed-stream process, which comprises monomers being charged in an amount in the range from 1 to 15% by weight, based on the total amount of monomers, for starting the polymerization.

15. (Cancelled)

16. (Withdrawn-Currently Amended) ~~The use of a food-coating composition as claimed in claim 1 in the production of hard cheese~~ A hard cheese comprising the food-coating composition of claim 1.

17. (Currently Amended) The food-coating composition as claimed in claim 1, wherein the dispersion ~~comprises~~ consists essentially of the emulsifiers in an amount in the range of from 0.25 to 0.5 parts by weight.

18. (Currently Amended) The food-coating composition as claimed in claim 1, wherein the dispersion ~~comprises~~ consists essentially of the cellulose ethers in an amount in the range from 0 to 0.3 parts by weight.

19. (Currently Amended) The food-coating composition as claimed in claim 1, wherein the dispersion ~~comprises~~ consists essentially of the cellulose ethers in an amount in the range from 0 to 0.15 parts by weight.

20. (Currently Amended) The food-coating composition as claimed in claim 1, wherein the dispersion ~~comprises~~ consists essentially of no cellulose ethers.

21. (Previously Presented) The food-coating composition as claimed in claim 1, wherein the total amount of polyvinyl alcohol in the dispersion is in the range from 2 to 9% by weight, based on the mass of the total monomers.

22. (Previously Presented) The food-coating composition as claimed in claim 1, wherein the total amount of polyvinyl alcohol in the dispersion is in the range from 3 to 8% by weight, based on the mass of the total monomers.

23. (Currently Amended) The food-coating composition as claimed in claim 1, wherein the food-coating composition comprises an aqueous copolymer poly(vinyl ester) dispersion which comprises:

A) 100 parts by weight of a copolymer of from 40 to 95% by weight of vinyl acetate and from 5 to 60% by weight of dibutyl maleate and/or fumarate, and optionally other comonomers;

B) from 0.25 to 0.5 parts by weight of an ethoxylated oleyl alcohol;

C) from 0 to 0.3 parts by weight of a hydroxyethyl cellulose; and

D) from 3 to 8 parts by weight of polyvinyl alcohol 13,

wherein the solids content of the dispersion is in the range from 30 to 60% by weight.

24. (Currently Amended) The food-coating composition as claimed in claim 1, wherein the food-coating composition comprises an aqueous copolymer poly(vinyl ester) dispersion which comprises:

A) 100 parts by weight of a copolymer of from 40 to 95% by weight of vinyl acetate and from 5 to 60% by weight of dibutyl maleate and/or fumarate, and optionally other comonomers;

B) from 0.25 to 0.5 parts by weight of an ethoxylated oleyl alcohol;

C) from 0 to 0.3 parts by weight of a hydroxyethyl cellulose; and

D) from 3 to 8 parts by weight of polyvinyl alcohol 13,

wherein the solids content of the dispersion is in the range from 40 to 55% by weight.

25. (Previously Presented) The food-coating composition as claimed in claim 2, wherein the vinyl ester of aliphatic saturated carboxylic acid with chain length C₂-C₁₈ is selected from the group consisting of vinyl acetate, vinyl propionate, vinyl butyrate, vinyl isobutyrate, vinyl pivalate, vinyl 2-ethylhexanoate, vinyl esters of α -branched carboxylic acids having 9 to 11 carbons in the acid group, vinyl esters of lauric, palmitic, myristic and stearic acids, and mixtures thereof.

26. (Previously Presented) The food-coating composition as claimed in claim 25, wherein the vinyl ester of aliphatic saturated carboxylic acid with chain length C₂-C₁₈ is vinyl acetate.

27. (Currently Amended) The food-coating composition as claimed in claim 4, wherein the maleic and fumaric esters of monohydric aliphatic alcohols of chain length C_1-C_{18} ~~comprise~~ consist essentially of esters with saturated alcohols of chain length C_4-C_8 .
28. (Previously Presented) The food-coating composition as claimed in claim 4, wherein the maleic and fumaric esters of monohydric aliphatic alcohols of chain length C_1-C_{18} is selected from the group consisting of dibutyl maleate, di 2-ethylhexylmaleate, di-2-ethylhexylfumarate, and mixtures di 2-ethylhexylmaleate and di-2-ethylhexylfumarate.
29. (Currently Amended) The food-coating composition as claimed in claim 6, ~~wherein the dispersion comprises, as emulsifiers, component B),~~ wherein said emulsifier consists essentially of sodium lauryl sulfate, sodium lauryl ether sulfate, polyethylene glycol (4-20) ethers of oleyl alcohol, or polyethene oxide (4-14) ethers of nonylphenol.
30. (Currently Amended) The food-coating composition as claimed in claim 8, wherein ~~the dispersion, as component C), comprises~~ component 2) consists essentially of methyl cellulose, hydroxyethyl cellulose, propyl cellulose, sodium carboxymethyl cellulose, or mixtures thereof.